

CORRECTIVE ACTION STATEMENT

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	LIDO VENTILATION HOODS	21	1	No	
LOOSE SOFT SEALANT WAS NOTICED PEELING INSIDE OF THE VENTILATION HOODS.					
<i>Ships Response; Sealant removed and replaced, Staff trained in applying sealant.</i>					
2	LIDO MEAT SLICER	21	1	No	
SOFT SEALANT WAS BEING USED ON THE SEAMS OF THE MEAT SLICER.					
<i>Ships Response Soft sealant removed and replaced by 3M hard epoxy sealant, if gap is > 1/32 inch.</i>					
3	LIDO POTWASH	22	0	No	
THE TEMPERATURE GAUGE WAS FILLED WITH CONDENSATION MAKING READING THE GAUGE DIFFICULT.					
<i>Ships Response Thermometer has been cleaned and resealed. Improved thermometer being scoured.</i>					
4	LIDO-CUTTING BOARDS	20	0	No	
THREE CUTTING BOARDS WERE PITTED AND SCRATCHED. ALL CUTTING BOARDS SHOULD BE SHAVED OR DISCARDED TO PROVIDE A SMOOTH AND EASILY CLEANABLE SURFACE.					
<i>Ships Response System in-place for renovation, by planning by Technical Department.</i>					
5	INTEGRATED PEST MANAGEMENT	40	0	No	
A CERTIFICATE SHOWING THE QUALIFICATIONS OF THE PEST CONTROL OPERATOR FROM THE PEST CONTROL COMPANY SHOULD BE PROVIDED.					
<i>Ships Response; The certificate has now been supplied by Princess Cruises head office.</i>					
6	GALLEY DECK 6 - HOT GALLEY SOUP STA.	19	0	No	
THREE KETTLES FILLED WITH SOUPS AND SAUCE WERE AT FULL BOIL WITH THE LIDS OPEN. STEAM WAS CONDENSING ON THE EXHAUST HOOD SURFACES ABOVE WITH WATER DRIPPING TO SURFACES BELOW.					
<i>Ships Response Staff instructed to keep lids closed at all possible times.</i>					
7	GALLEY DECK 5 - BAKERY	21	1	No	
THE BREAD SLICER WAS MOUNTED TO THE COUNTER TOP ON 1 INCH LEGS. THERE WAS SLIGHT DUST SOIL ON THE COUNTER BENEATH THE SLICER.					
<i>Ships Response; The slicing machine has had its legs extended to make cleaning more easy.</i>					
8	DECK 5 GALLEY - BAKERY POT WASH	22	0	No	
THE FINAL RINSE HOT WATER SANITIZING TEMPERATURE WAS 206 °F AT THE MANIFOLD OF THE POT WASH MACHINE DURING ACTIVE USE. THE MANUFACTURERS DATA PLATE RECOMMENDS A MAXIMUM FINAL RINSE TEMPERATURE OF 195 °F.					
<i>Ships Response Temperature was adjusted to Manufacturers recommendations, as soon as reported.</i>					
9	CREW MESS COLD BUFFET	20	0	No	
SEVERAL HALF-PINT MILK AND YOGURT CONTAINERS WERE ON DISPLAY FOR SELF-SERVICE UNDER TEMPERATURE CONTROL. THE MILK HAD A PRODUCT TEMPERATURE OF 48 °F AND THE YOGURT WAS 56 °F. THE CONTAINERS WERE SETTING ON A COVER PLATE AND NOT DIRECTLY ON THE COLD SURFACE OF THE COLD TOP. THESE ITEMS WERE ALSO NOT LABELED WITH THE COLOR DOT SYSTEM FOR TIME CONTROL AS WERE ITEMS IN THE HORIZON COURT BUFFET. THEY SHOULD BE INCLUDED IN THAT SYSTEM IF TIME CONTROL IS TO BE USED IN THE CREW MESS FOR THESE PRODUCTS.					
<i>Ships Response To be corrected immediately.</i>					
10	PATISSERIE BAR	29	3	Yes	
THE HANDWASH STATION FOR THE FRONT BAR IS LOCATED IN THE PANTRY BEHIND. THE DOOR BETWEEN THE BAR AND PANTRY WAS CLOSED DURING BAR OPERATION. THIS IS A REPEAT ITEM FROM THE INSPECTION MADE IN JULY 2002. CONVERT THE DOOR TO A SWING TYPE DOOR, REMOVE IT, OR INSTALL A HANDWASH STATION IN THE FRONT BAR TO RESOLVE THIS PROBLEM.					
<i>Ships Response; Hand wash sink supplier has been sourced and will be especially made and fitted soonest.</i>					
11	COMMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

Page 1 of 1**DRAFT COPY**

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